

PRELIMINARY AMENDMENT
USSN Not Yet Assigned

IN THE CLAIMS:

Please enter the following amendments:

Claim 1. (Original) A process for the production of lupin protein extracts from lupins, comprising:

- (a) extracting lupin meal or flour with water at alkaline pH;
- (b) separating an alkali soluble lupin protein containing component from an alkali insoluble fibrous component;
- (c) adjusting the pH of the protein component with acid to a pH between 3-5.0, and thereafter separating a food grade lupin protein extract (PF1) from an acid soluble lupin protein containing component; and optionally,
- (d) reacting the acid soluble lupin protein containing component with a C1-C6 food grade organic solvent and recovering therefrom a second food grade lupin protein extract (PF3); or
- (e) raising the pH of the acid soluble lupin protein component to pH 5-7, and optionally recovering a lupin protein isolate, followed by the addition of a C1-C6 food grade organic solvent and recovering therefrom a third food grade lupin protein fraction (PF2).

Claim 2. (Original) A process according to claim 1 wherein lupin meal or flour is mixed with water at a ratio of lupin flour or meal to water of 1:2-10 on a w/w basis.

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Claim 3. (Original) A process according to claim 1 wherein said lupin meal or flour is extracted with water at an alkaline pH of from about pH7-pH9.

Claim 4. (Original) A process according to claim 1, which comprises said process steps (a) through (c), (a) through (d), or (a) to (c) and (e).

Claim 5. (Original) A process according to claim 1 wherein said food grade organic solvent is selected from ethanol and propanol.

Claim 6. (Original) A process according to claim 1 wherein one or more lupin protein extracts PF1, PF2 and PF3 are recovered.

Claim 7. (Original) A process according to claim 1 wherein a lupin protein isolate is recovered.

Claim 8. (Original) A process according to claim 1 which produces lupin protein extracts and isolate having a light colour and bland non-bitter taste.

Claim 9. (Original) A process according to claim 1 for the production of a food grade lupin protein extract.

Claim 10. (Original) A food product containing a lupin protein extract produced according to the process of claim 1.

Claim 11. (Original) A food product according to claim 10 wherein said lupin protein is a replacement for dairy, egg, soy or meat protein in the food product.

Claim 12. (Original) A nutritional supplement containing a lupin protein extract produced according to the process of claim 1.

Claim 13. (Original) A nutritional supplement according to claim 12 containing lupin protein extract PF1, PF2 or PF3.

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Claim 14. (Original) A paper coating composition containing a lupin protein extract produced according to the process of claim 1.

Claim 15. (Original) A paper coating according to claim 14 wherein said lupin protein extract is selected from PF1, PF2 and PF3.

Claim 16. (Original) A feed ingredient containing a lupin protein extract produced according to the process of claim 1.

Claim 17. (Original) A feed ingredient according to claim 16 wherein said lupin protein extract is selected from PF1, PF2 and PF3.

Claim 18. (Original) A food product containing a lupin protein isolate produced according to the process of claim 1.

Claim 19. (Original) A food product according to claim ~~19~~ 18 wherein said lupin protein isolate is a replacement for dairy, egg, soy or meat protein in said food product.

Claim 20. (Original) A process according to claim 1 wherein said alkali insoluble fibrous component is recovered.

Claim 21. (Original) A process according to claim ~~21~~ 20 wherein said alkali insoluble fibrous component is washed in water and subsequently treated with one or more enzymes to produce galactose.